



DR. LOOSEN

2021 Wehlener Sonnenuhr Riesling Kabinett

A precise and sophisticated Riesling Kabinett from one of the most revered vineyards in the Mosel valley.

The famous “sundial” vineyard, in the village of Wehlen, produces the quintessential Mosel Riesling Kabinett: elegant and refined, with a racy texture and endless charm. This precipitously steep and rocky vineyard yields some of the most elegant and sophisticated white wines in the world. The classic blue slate soil gives the wines a delicate, crisp acidity that perfectly balances the pure peach and lemon fruit. It’s a lively wine that dances gracefully on the palate.

ABOUT DR. LOOSEN

Dr. Loosen is one of the most highly acclaimed wine estates in the world. In the family for over 200 years, Ernst “Erni” Loosen assumed ownership in 1988 and quickly propelled the reputation of Dr. Loosen into the highest echelon of Germany’s finest producers. With a focus on the old, ungrafted vines the estate owns in some of the Mosel valley’s best-rated vineyards, the wines clearly express their cool-climate origins through environmentally sensitive viticulture, strict harvest selection and gentle cellar practices.

THE 2021 VINTAGE

The year 2021 proved to be a stark contrast to the recent climate trend, because it was considerably cooler and wetter than the previous six years. This contrast led to challenges in the vineyard that had us working hard until the very last day, but it was all worth it. Our Rieslings shine with fine fruit, wonderful slate minerality and a pronounced raciness, which are all elements of a classic Mosel vintage and one that is already proving itself to be quite pleasurable to drink. We are also seeing a potential for the wines to develop in the cellar for quite some time.

[93] James Suckling

“A cool and very elegant Riesling Kabinett that’s barely off-dry thanks to the strident lemony acidity. Super-bright, but also really structured.” – August 2022

[89] Wine Enthusiast

“Bright apple juice and lemon pith flavors are inviting in this vivacious, off-dry Riesling. It is very pleasant and balanced, with just enough complexity.” – February 2023

TECHNICAL INFO

- Appellation:** Mosel
- Soil Type:** Blue Devonian slate
- Age of Vines:** 60 years average
- Viticulture:** Sustainable
- Vinification:** Cool fermentation in stainless steel tanks and traditional Fuder barrels; half fermented with natural yeasts, half with cultured yeasts
- Alcohol:** 8.5%
- Residual Sweetness:** 46.3 grams/liter
- Total Acidity:** 9.2 grams/liter
- UPC:** 183103000082

NUTRITION INFO

- Calories:** 101 per serving (5 oz.)
- Carbohydrate & Sugar:** 6.8 grams per serving
- Fat & Cholesterol:** None
- Sustainably Grown**
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

